

Bakerlady



Easy Strawberry Pie

Pie Crust (from America's Test Kitchen)

1 1/4 cups all-purpose flour, plus extra for rolling out the dough

1 tablespoon sugar

1/2 teaspoon salt

3 tablespoons vegetable shortening, cut into 1/4-inch pieces and chilled

5 tablespoons unsalted butter, cut into 1/4-inch pieces and chilled

4-6 tablespoons ice water

Process flour, sugar, and salt in food processor until combined. Add chilled shortening and pulse until coarsely ground. Add chilled butter and pulse until mixture resembles coarse crumbs. Transfer to large bowl.

Sprinkle 4 tablespoons water over flour mixture. Using rubber spatula, stir mixture until dough forms. If dough remains crumbly, add remaining 1 tablespoon water. Form dough into 4-inch disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days. (Dough can be frozen, wrapped tightly in plastic and aluminum foil, for up to 2 months. Thaw completely at room temperature before using.)

Let chilled dough soften slightly at room temperature, about 10 minutes.

Working on lightly floured work surface, roll dough into 12-inch circle. Transfer dough to pie plate. Trim, fold, and crimp edges. Cover lightly with plastic wrap and place in the fridge for 30 minutes.

Double wrap in foil, add pie weights or dry beans to keep from puffing and

bake for 20-25 minutes in a 375° oven. Remove weights and foil - bake an additional 10 minutes. Allow to cool completely.

For the Filling

3 Tablespoons cornstarch

1 1/4 cup sugar

1 1/2 cups water

3 oz box strawberry Jell-O

2 cups sliced strawberries

Line bottom of cooled pie shell with the sliced strawberries

Combine cornstarch, sugar and water in small saucepan. Bring to a boil and simmer, stirring constantly, until thickened. Add the Jell-O and stir until dissolved. Pour over the strawberries and refrigerate until set.

Serve with whipped cream.